



## Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Popeye's Louisiana Kitchen</b>	Telephone Number ( ) Establishment <b>502-821-0992</b> ( ) Owner <b>502-523-2065</b>	Date of Inspection (mm/dd/yr) <b>3-7-19</b>	ID # <b>18-193</b>
Establishment Address (number and street, city, state, zip code) <b>2170 State St New Albany, IN 47150</b>	Owner <b>HMK Louisiana Kitchen</b>	Follow-up <b>NO</b>	Release Date <b>10 days</b>
Owner's Address <b>2509 Plantside Dr Louisville, Ky 40299</b>	Purpose: <b>1. Routine</b>	Summary of Violations: <b>NC 8 R 0</b>	
Person in Charge <b>Crystal Sloan</b>	2. Follow-up	Menu Type (See back of page) <b>1 2 3 4 5</b>	
Responsible Person's E-mail	3. Complaint		
Certified Food Handler <b>Omar Toure 3-7-23</b>	4. Pre-Operational		
	5. Temporary		
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
204	NC		Observed walk-in cooler door to have build-up of raw chicken debris on inside.	today
297	NC		Observed food splatter in both (2) microwaves.	Today
245	NC		Observed sanitizer wiping cloth on table out of solution.	today
246	NC		Observed an accumulation of broken & unused items in storage shed.	2 months
347	NC		Observed no hand towels at handwashing sink in warewash area.	corrected
422	NC		Observed personal item (Jacket) on shelf in dry stock.	Corrected
431	NC		Observed water damaged drywall around air vents in both restrooms.	1 Month
433	NC		Observed mop stored in mop bucket with dirty water. - dump water, hang mop.	today
			* Remind staff to always wash hands using hot water and after handling raw foods.	

Received by (name and title printed):

General Manager

Inspected by (name and title printed):

Thomas Snider, EHS

Received by (signature):

Crystal Sloan

Inspected by (signature):

Thomas Snider

cc:

cc:

cc: